

CLAIMS

1. An antibacterial composition, wherein the composition is
5 a) prepared using a fermented dairy product,
 b) comprises carbohydrates, proteins, and fats, and
 c) has a pH of 4.6 or less,

and wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

10 2. The antibacterial composition of claim 1, wherein the fermented dairy product is
 fermented milk and/or a natural cheese.

15 3. The antibacterial composition of claim 1 or 2, wherein the amount of lactic acid in
 100 mL of the composition is 200 mg or more.

20 4. The antibacterial composition of claim 1 or 2, wherein the amount of lactic acid in
 100 mL of the composition is 300 mg or more.

25 5. The antibacterial composition of any one of claims 1 to 4, which comprises a
 plant-derived oil or fat as fats.

25 6. The antibacterial composition of any one of claims 1 to 5, which comprises the
 constituent combination of any one of Table 1, 3, or 5.

30 7. A method for producing an antibacterial composition, wherein the method
 comprises using a fermented dairy product as an ingredient, mixing the fermented product with
 other ingredients in a composition comprising carbohydrates, proteins, and fats, and then
 homogenizing and sterilizing the mixture.

30 8. The method for producing the antibacterial composition of claim 7, wherein the
 fermented dairy product is fermented milk and/or a natural cheese.

35 9. The method for producing the antibacterial composition of claim 7 or 8, wherein the
 method comprises preparing the composition such that the proteins derived from the fermented
 dairy product account for 30 weight % or more of the proteins in the composition.

10. The method for producing the antibacterial composition of claim 7 or 8, wherein the method comprises preparing the composition such that the proteins derived from the fermented dairy product account for 70 weight % or more of the proteins in the composition.